

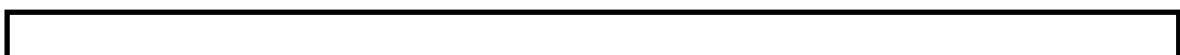
**CHINESE COOKING RANGE**  
**PROUDLY AUSTRALIAN MADE**  
**INSTALLATION PROCEDURE – USER MANUAL**  
**SERVICE INSTRUCTION**  
**ALL MODELS**



**GAS APPROVAL NO. 2757**

**Goldstein**  ESTABLISHED 1911  
**The Cooking Equipment Professionals**  
[www.goldsteineswood .com.au](http://www.goldsteineswood.com.au)

## **TABLE OF CONTENTS**



<b>1.</b>	<b>INTRODUCTION</b>	<b>Page 3</b>
<b>2.</b>	<b>INSTALLATION INSTRUCTIONS</b>	<b>Page 4 &amp; 5</b>
<b>3.</b>	<b>COMMISSIONING</b>	<b>Page 6</b>
<b>4.</b>	<b>CLEANING/MAINTENANCE OF CHINESE WOK</b>	<b>Page 7</b>
<b>5.</b>	<b>CONVERSIONS INSTRUCTIONS</b>	<b>Page 8</b>
<b>6.</b>	<b>TECHNICAL DATA</b>	<b>Page 9</b>
<b>7.</b>	<b>PROBLEM SOLVING</b>	<b>Page 10</b>
<b>8.</b>	<b>DRAWINGS - SPARE PARTS</b>	<b>Page 11-12-13 &amp; 14</b>
<b>9.</b>	<b>WARRANTY</b>	<b>Page 15</b>
<b>10.</b>	<b>BRANCHES</b>	<b>Page 16</b>

## **1. INTRODUCTION**

Congratulations for purchasing your Goldstein commercial cooking appliance. J. Goldstein & Co. is a wholly owned Australian company and has been operating since 1911, building high quality products. The information in this manual will assist your installer and ensure correct location and connection. Thoroughly read the user instructions and the user maintenance sections, as understanding your products, its operation, and its cleaning and service requirements will provide you with long and satisfactory service. Failure to do so could shorten the life of the product and decrease its efficiency. Please ensure only authorised service technicians are called to any difficulties that may arise.

### **INTRODUCTION**

#### **GOLDSTEIN CHINESE WOK GAS RANGE ALL MODELS**

**GOLDSTEIN** WOKS are designed to give long and satisfactory service and incorporate the best possible materials and workmanship. Proper installation, adjustment and preventative maintenance are vitally important if efficiency and appearance are to be maintained.

Read these instructions carefully as they contain important safety information regarding the installation, use and maintenance of the appliance.

### **RECEIVING INSPECTION**

- Check crates for handling damage. After carefully uncrating, check for “concealed” damage. Report any damage immediately to carrier and to dealer.
- Remove check all loose items from unit and check contents as found on back of warranty cards.
- Check type and capacity of gas supply.
- The type of gas for which this Wok Series is factory adjusted can be seen on the rating plate, e.g. Approval No. Serial No, mj/M, Model, Test pressure point, kPa and injector sizes located on the bottom front panel of the Wok.

**“THE EQUIPMENT MUST BE INSTALLED BY A  
LICENSED GASFITTER”**

**NOTICE  
PLEASE RETURN YOUR WARRANTY CARD  
FAILURE TO DO SO WILL VOID WARRANTY  
ON THE EQUIPMENT**

## **2. INSTALLATION INSTRUCTIONS**

### **PRE-INSTALLATION OF THE WOK**

- Check that there is sufficient clearance between doors and passageways to move equipment into the cooking area.
- Lift off wooden base.
- Lay the Wok back on its back.
- Place a piece of timber under the body of the Wok not on the Upstand to allow clearance for your hand.
- Attach the legs using bolts and washers provided and tighten them.
- Then lift the Wok off its back being sure to lift on the body by placing hands under space provided by timber.
- Single hole Woks mount directly on the stand provided.
- Peel off all protective film and remove any glue or oil with a suitable solvent.

### **INSTALLATION (FOR AUTHORISED GASFITTERS ONLY)**

These installations **MUST** comply with the requirements of AS5601/AG601 local authority gas, electricity and any other statutory regulations.

LPG connection **MUST** be supplied and connected with regulator as per standard AS4563/AG300.

***Note: AFTER ANY MAINTENANCE OR ADJUSTING OF GAS CONNECTED COMPONENTS, A GAS LEAK TEST MUST BE CARRIED OUT, TO ENSURE THERE ARE NO GAS LEAKING HAZARDS***

- Adequate ventilation must be provided by a hood with vent and exhaust fan.
- Check the rating plate to ensure appliance is suitable for the gas supply to which it will be connected and for information relative to gas input pressure and consumption.

Please follow instructions carefully:

1. Set the unit in correct position (**ENSURE THERE IS A MIN 25MM REAR WALL CLEARANCE FROM COMBUSTIBLE MATERIALS AND THAT THE UNIT IS PLACED ON A FIRE PROOF BASE**) and adjust feet using a spirit levelling side to side but tilting to the back to allow cooling water to drain back.  
If more than one piece of equipment is in the line up, these adjustments will have to be made relative to each other.
2. Have a licensed gas fitter or your local gas company connect the appliance to the gas supply. The gas inlet connection can be seen on Page 9. The appliance must be installed in accordance with rules of any authority having jurisdiction. The regulator supplied must be installed on the gas inlet to the appliance. This is supplied as a loose item and should be installed close to the appliance for ease of servicing and to minimise pressure drop. Also an LPG regulator as per standard AS4563/AG300 from (1.1.2005).

**The pressure regulator (NG) and LPG standards (AS4563/AG300 1.1.05) are supplied as a loose item and a hand stop tap must be supplied as close to the appliance as possible to stop any pressure drop.**

## **2. INSTALLATION INSTRUCTIONS**

3. **WATER CONNECTION** (If applicable)  
The Woks are fitted with two taps, one to control the flow of water from the filling spout at the rear and one to control the table cooling jets. The appliance must be connected to fresh water supply with pressure between 50 and 70 p.s.i. (3.5 to 5.0 bar).  
Inlet water fitting is 12mm BSP.
4. **DRAIN CONNECTION** (If applicable)  
The Drain pipe should be cleaned at regular intervals. The drain must be connected in conformity with requirements of local authority. The diameter of the drain pipe must always be greater than the drain outlet from the appliance. Drain connection is 51 mm BSP.
5. On CW-1 Bench Model only has gas connection.
6. All gas equipment **MUST** have an exhaust hood as per AS5601/AG601.

### **NOTE:**

Models operating on **LP GAS** will be supplied with a regulator as from (1<sup>st</sup> January 2005) as new standard (AS4563/AG300).

### 3. COMMISSIONING INSTRUCTIONS

#### COMMISSIONING (FOR AUTHORISED TECHNICIANS ONLY)

***Note: All the appliances that leave our factory have been tested and adjusted according to the specifications for the required gas. The regulator may have to be adjusted to achieve the required gas pressure.***

***Note: Before igniting the wok ensure that all the protective plastic on unit has been removed.***

Each wok burner is fitted with an adjustable pilot (black knob) and separate controls for the outer and inner wok burner (chrome knobs). The pilots should be ignited with a hand sparking unit.

After installation of the appliance the installer should light all burners to ensure that they are operating correctly. The burner flames should not have yellow tips nor should they be too “hard”. Note the WOK burner has an adjustable bolt on the side of each burner throat. This bolt can be screwed in/out to modify the flame type.

All appliances are tested and preset before leaving our factory, but small adjustments may be necessary to suit local conditions.

Ensure that the pressure at the pressure test point on the manifold is as per the rating plate.. If the two values are not the same, use a screwdriver to adjust the pressure regulator (turning screw clockwise will increase the pressure).

#### **Flame Failure Woks only**

Turn the control knob to low and check that the flame size has decreased substantially. If flame has not decreased, then using a small flat headed screwdriver adjust the ‘min gas screw’ on the front of the gas control until the min flame gets to desired size (turning screw clockwise will decrease the flame size).

**If the appliance fails to operate correctly, check the following:**

1. Data plate for correct gas type and pressure and adjust if necessary.
2. Correct aeration by adjusting the interrupter screws on the side of the burner head. The flame should have a purple inner cone and a blue outer cone and should not be noisy.
3. Injector size – check against data plate.
4. Check pilot flame size and adjust if necessary.

#### **CAUTION WARNING**

If flame or pilot goes out wait (5) minutes before relighting (reigniting).

#### **4. CLEANING/MAINTENANCE OF CHINESE WOK**

##### **DO NOT USE STEEL WOOL, ABRASIVE CLOTHS, CLEANSERS OR POWDERS!**

If it is necessary to scrape stainless steel to remove encrusted materials, soak the area with hot cloths to loosen the material, and then use a wood or nylon scraper.

**DO NOT USE** a metal knife, spatula, or any other metal tool to scrape stainless Steel. Scratches are almost impossible to remove

##### **CLEANING**

For continued reliable operation of your Wok, regular cleaning is most essential. Spillages of food products or liquids on the Wok will occur and these must not be allowed to “burn on” (these spillages should be immediately cleaned up. If food products or liquids spill over onto the burner, they can be totally immersed in hot soapy water. After cleaning the Burners must be drained very thoroughly. If water is left in the Burner, this will cause the gas flame to be weak and of poor colour, as well as corroding the Burner.

For the cleaning of the stainless steel or vitreous enamel surfaces, use hot soapy water and a soft cloth. Never use an abrasive cloth.

**A CLEANER THAT IS COMPATIBLE WITH ALUMINIUM MUST BE USED ON THE EQUIPMENT OTHERWISE THE GAS PIPING WITHIN THE UNIT WILL BE DAMAGED AND THIS WILL AUTOMATICALLY VOID THE WARRANTY.**

##### **SERVICE**

An authorised person or the local gas authority must handle any service problems that arise. If Authorised Gasfitter cannot commission or adjust appliance they can contact the state branch on Page 16. The operator should carry out only regular cleaning.

##### **WARNING**

**NO FLAMMABLE MATERIALS OR FLUIDS SHOULD BE KEPT NEAR OR ON APPLIANCE.**

**DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**

##### **NOTE**

**WASH HOSES SHOULD NEVER BE USED ON THE APPLIANCE.  
USE OF HOSES WILL VOID WARRANTY**

## 5. CONVERSION INSTRUCTIONS

To convert from N.G. to L.P. gas do the following:

1. Replace N.G. burner injectors with L.P.G. injectors (refer to table on the this page).
2. Adjust needle valve to achieve desired pilot flame size.
3. Disconnect regulator from gas supply line, disconnect natural gas regulator from gas line reconnect LPG regulator on line..
4. Reset pressure test point on manifold to 2.75 kPa.
5. Adjust burner aeration bolt.

### Relevant required gas pressure for use in conversion

Natural	1.0 kPa W.G.
L.P.	2.75 kPa W.G.

Town or manufactured gas 0.625 kPa W.G.

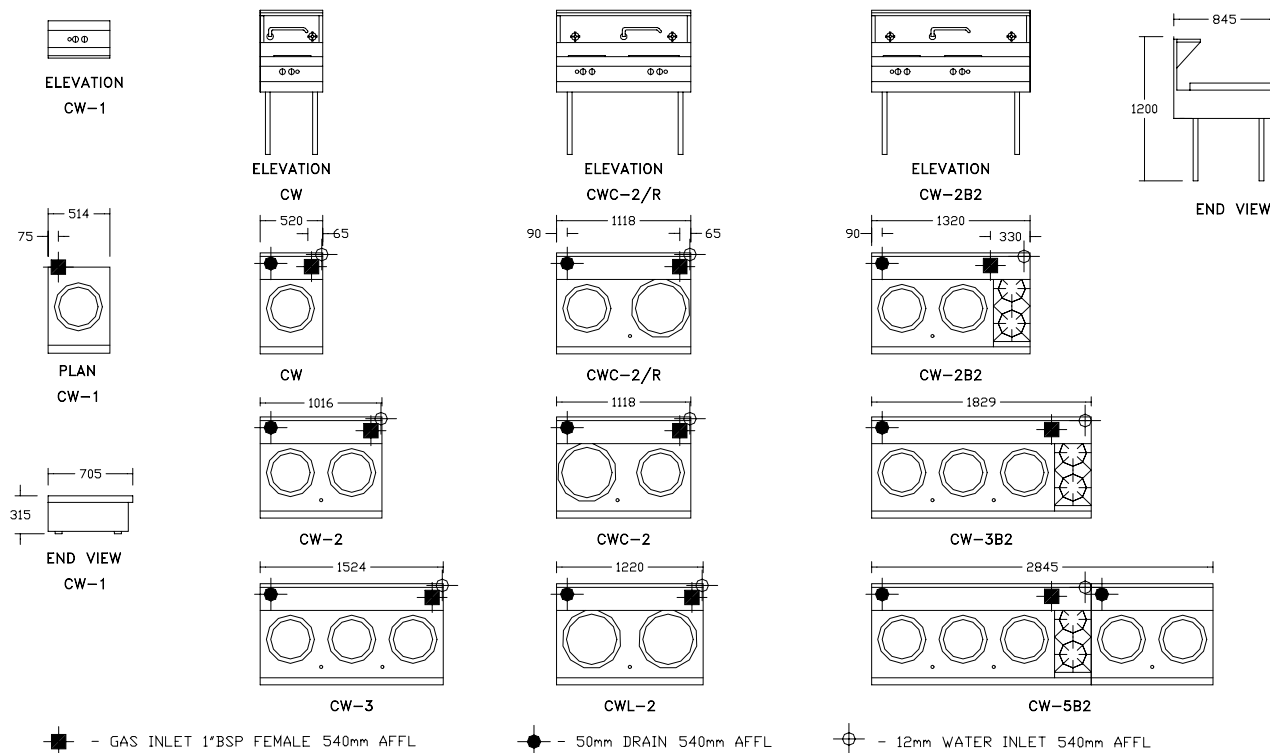
**AN AUTHORISED GAS FITTER MUST CARRY OUT GAS CONVERSION.**

### INJECTOR SIZES

GAS TYPE	BURNER	INJECTOR (MM)	GAS RATING (MJ)	T.P.P. (KPA)
<b>STANDARD</b>				
N.G.	INNER	1.80	54	1.0
N.G.	OUTER	2.85	54	1.0
N.G.	BOILING TOP	2.35	26	1.0
T.G.	INNER	2.80	51	2.75
T.G.	OUTER	4.40	51	2.75
T.G.	BOILING TOP	3.60	25	2.75
L.P.	INNER	1.05	47	0.625
L.P.	OUTER	1.75	47	0.625
L.P.	BOILING TOP	1.40	22	0.635
<b>DUCKBILL &amp; MONGOLIAN</b>				
N.G.	DUCKBILL	1.10	81	1.0
N.G.	MONGOLIAN	.95	81	1.0
L.P.G.	DUCKBILL	.70	82	2.75
L.P.G.	MONGOLIAN	.60	89	2.75



## 6. TECHNICAL DATA



PRODUCT	MODEL No	DIMENSIONS mm				GAS CONNECTION		No OF WOKS		BOILING TOPS No	NET WGT Kg	CUBIC METRE PACKED	AGA APP. No
		WIDTH	DEPTH	O/ALL HEIGHT	WORKING HEIGHT	RATING	SIZE	ø356mm	ø407mm				
CHINESE WOK BENCH MODEL	CW-1	514	705	315	315 + BENCH	54	25	1	—	—	38	0.15	2757
CHINESE WOK FLOOR MOUNTED	CW	520	845	1200	840	54		1	—	—	55	0.35	
	CW-2	1016				108		2	—	—	100	0.75	
	CWC-2	1118				108		1	1	—	100	0.75	
	CWC-2/R	1118				108		1	1	—	100	0.75	
	CWL-2	1220				108		—	2	—	100	0.75	
	CW-3	1524				162		3	—	—	150	1.00	
CHINESE WOK WITH BOILING TOPS	CW-2B2	1320	845	1200	840	160		2	—	2	110	0.90	
	CW-3B2	1829				211		3	—	2	160	1.15	
	CW-5B2	2845				317		5	—	2	260	1.75	
OPTIONAL BURNERS AVAILABLE:		MONGOLIAN JET BURNERS				100	← MODELS WITH LARGE (ø407mm) WOKS ONLY						
		DUCK-BILL BURNERS				120							
		THREE RING BURNERS				130							

## **7. PROBLEM SOLVING**

### **TROUBLE SHOOTING**

These troubleshooting procedures must be carried out only by a Goldstein Authorised Maintenance & Repair Centre or Company specialising in restaurant cooking appliances. The problems and possible solutions given below cover those most commonly encountered.

**FACTORY APPROVAL MUST BE OBTAINED PRIOR TO ANY WARRANTY WORK BEING DONE OR GOLDSTEIN CANNOT BE HELD RESPONSIBLE.**

**1. Low Flame on Burner**

- a) Check gas supply pressure on TPP or Manifold – adjust if needed.
- b) Check air vent on regulator – Clean or replace.
- c) Look at ports on burner may be blocked – clean or drill out.
- d) Burner may be blocked inside – pull out and clean.
- e) Check injector size (Rating plate).

**2. Flame too high**

- a) Check gas pressure on TPP on Manifold – (behind S/S front). should be 1.0 kPa NG 2.75 kPa LPG.
- b) Only part of burner works – Clean ports or injectors
- c) Check size of injector on Rating Plate.

**3. Water not covering top of wok**

- a) Check level by spirit level. Should be level left to right with a small fall to the back.

**4. Water leaking from Tap**

- a) Check washer in Tap. Replace if necessary???
- b) Check handle on tap turns off.

**5. Water not draining from trough**

- a) Make sure drain not blocked at back of Wok. Clean
- b) Check main drain.

**6. Pilot keeps going out (F.F.D. only)**

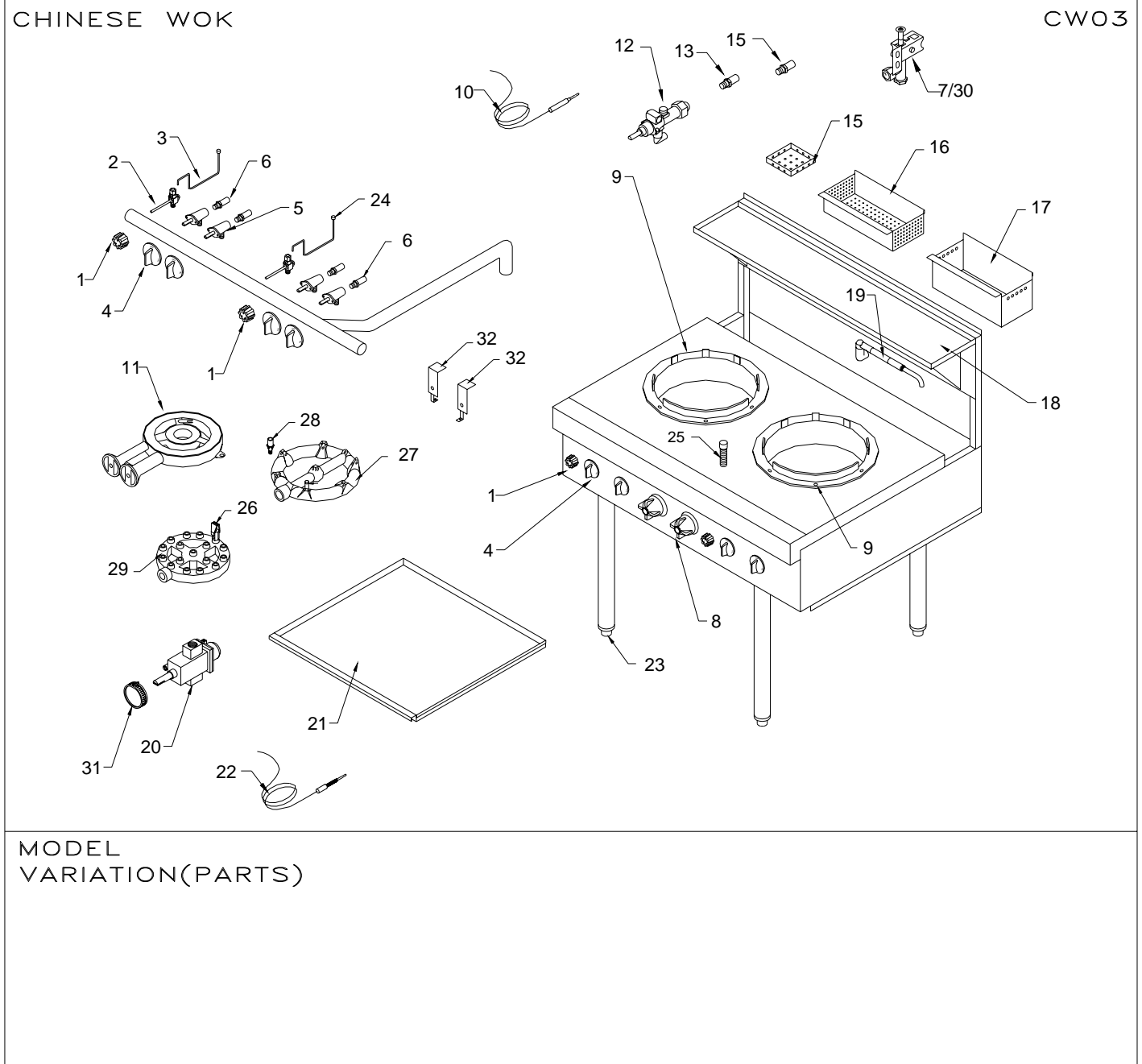
- a) Check Pilot may need to be cleaned or replaced.
- b) Check thermocouple loose – Tighten
- c) Replace thermocouple if necessary.

**7. Gas Tap hard to turn**

- a) Turn off gas pul tap apart – clean regrease – reassemble test for leaks
- b) Replace if it cannot be fixed.

## 8. DRAWING SPARE PARTS

**MODEL: CW, CW2-2, CWC-2/R, CWC-2, CWL-2, CW3**



**8. DRAWING - SPARE PARTS****MODEL: CW, CW2-2, CWC-2/R, CWC-2, CWL-2, CW3**

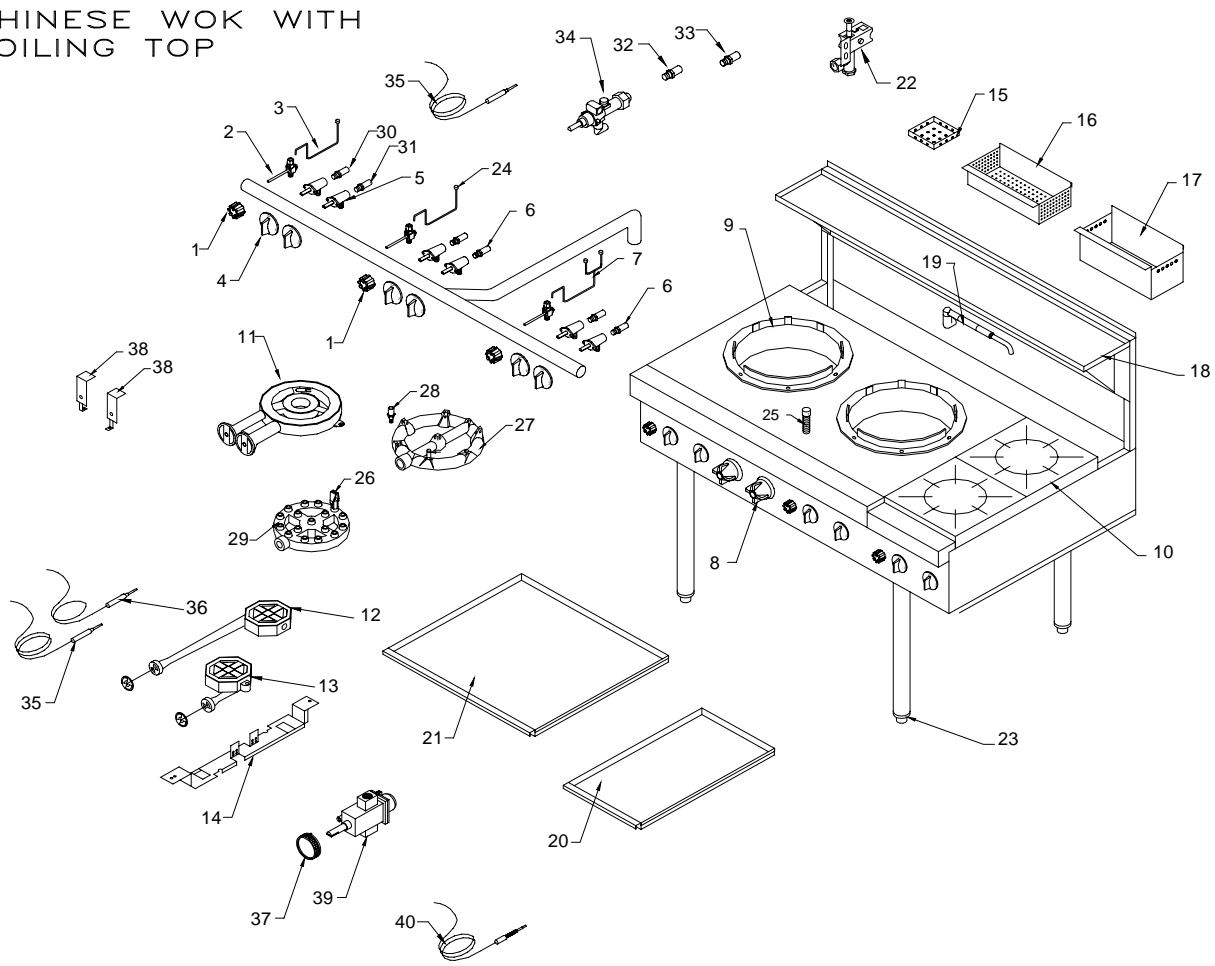
ITEM No.	CODE	DESCRIPTION
1.	MKNPLCW0	KNOB – CW PILOT CONTROL OFF/OFF/OFF
2.	GCKCWP02	GASCOCK – PILOT TOP (PT42)
3.	GPI000A4	PILOT ASSY (WOK RANGE)
4.	MKNSSCK1	KNOB – CHROME METAL CW/CHD GASCOCK GCKC
5.	GCKCW000	GASCOCK – CW – KB135B
6.	GIJCW170	INJECTOR – OUTER RING 1.70mm L/P (SP 1855)
6.	GIJCW105	INJECTOR – INSIDE RING 1.05mm L/P
6.	GIJCW285	INJECTOR – OUTER RING 2.85mm N/G (SP 1855)
6.	GIJCW180	INJECTOR – INSIDE RING 1.80mm N/G
7.	GPI00002	2 WAY PILOT ASSY
8.	MTAW0001	WATER TAP ASSEMBLY – CONTROL COCK
9.	GRI0000A	RING – CW 13"
9.	GRI0000B	RING – CW 16"
10.	GTC00600	THERMOCOUPLE – L=600mm
11.	GBNCW000	BURNER – CW (52.75MJ)
12.	GCKGR001	GASCOCK F/F PEL 21S
13.	GIJCH170	INJECTOR – OUTER RING 1.70mm L/P
13.	GIJCH105	INJECTOR – INNER RING 1.05mm L/P
14.	GIJCH285	INJECTOR – OUTER RING 2.85mm N/G
14.	GIJCH280	INJECTOR – INNER RING 2.80mm N/G
15.	CW-00P18	DRAIN COVER
16.	CW-00P17	STRAINER
17.	CW-00P16	WATER HOLDER
18.	CWL-2A02	SHELF – STAINLESS STEEL CWL-2
18.	CW---A07	SHELF – STAINLESS STEEL CW
18.	CW-3-A07	SHELF – STAINLESS STEEL CW-3
18.	CWC-2A07	SHELF – STAINLESS STEEL CWC-2, CWC-2/R
18.	CW-2-A07	SHELF – STAINLESS STEEL CW-2
19.	MTACP600	ARM – CP LAUNDRY 600mm TELESCO. HEAVY CW2
19.	MTACP750	ARM – CP LAUNDRY 750mm TELESCO. HEAVY CW3
20.	GCU00010	GAS COCK F/F FOR MONGOLIAN, DUCKBILL, BURNER
21.	CWC2-P10	DRIP TRAY
21.	.CW-3-P10	DRIP TRAY – TRIPLE
21.	CW-2-P10	DRIP TRAY – DOUBLE (WITH FLAME FAILURE)
22.	GTC00601	THERMOCOUPLE 600mm WITH 11/32" THREAD
23.	MLEPLBF1	FEET – PLASTIC BULLET 2D
24.	GPI00004	PILOT HEAD – S/S, CW RING BURNER
25.	GNZ00001	NOZZLES – WASH DOWN SPRAY HEAD, NUT & WASHER
26.	GNZCW007	DUCKBILL NOZZLE 1.10mm N/G
26.	GNZCW002	DUCKBILL NOZZLE .70mm L/P
27.	GBNCWJ04	MONGOLIAN BURNER L/P
27.	GBNCWJ03	MONGOLIAN BURNER N/G
28.	GNZCW005	L/P NOZZLE L/P MONGOLIAN
28.	GNZCW004	N/G NOZZLE N/G MONGOLIAN
29.	GBNCWDB5	DUCKBILL BURNER N/G
29.	GBNCWDB4	DUCKBILL BURNER L/P
30.	GPI00002	2 WAY PILOT ASSY
31.	MKNPLCW1	KNOB – GASCOCK (GCV00010)
32.	CW-00P68	PILOT COVER FOR FLAME FAILURE

8. DRAWING - SPARE PARTS

MODEL: CW-2B2, CW-3B2, CW-5B2

CHINESE WOK WITH  
BOILING TOP

CWO1



MODEL  
VARIATION(PARTS)

**8. DRAWING - SPARE PARTS****MODEL: CW-2B2, CW-3B2, CW-5B2**

ITEM No.	CODE	DESCRIPTION
1.	MKNPLCW0	KNOB – CW PILOT CONTROL OFF/OFF/OFF
2.	GCKCWP02	GASCOCK – PILOT TOP (PT42)
3.	GPI000A4	PILOT ASSY. (WOK RANGE)
4.	MKNSSCK1	KNOB – CHROME METAL CW / CHD GASCOCK GCKC
5.	GCKCW000	GASCOCK – CW KB135B
6.	GIJCW140	INJECTOR – BOILING TOP 1.4mm L/P
6.	GIJCW235	INJECTOR – BOILING TOP 2.35mm N/G
7.	GPI000A6	PILOT ASSEMBLY FOR SIDE BURNERS
8.	MTAW0001	WATER TAP ASSEMBLY – CONTROL COCK
9.	GRI0000A	RING – CW 13"
10.	GTR00002	TRIVET – 12" PF RANGE
11.	GBNCW000	BURNER – CW (52.75MJ)
12.	GBNBTL00	BURNER – CW SIDE (LONG) PF
13.	GBNBTS00	BURNER – CW SIDE (SHORT) PF
14.	GBNSP000	BURNER SUPPORT (GBNBTL00 / GBNBTS00)
15.	CW-00P18	DRAIN COVER
16.	CW-00P17	STRAINER
17.	CW-00P16	WATER HOLDER
18.	CWB22A07	SHELF – STAINLESS STEEL (CW2-B2)
18.	CWB32A07	SHELF – STAINLESS STEEL (CW-3B2)
19.	MTACP600	ARM – CP LAUNDRY 600mm TELESCO. HEAVY
19.	MTACP750	ARM – CP LAUNDRY 750mm TELESCO. HEAVY
20.	CW-00P26	DRIP TRAY – 12" SINGLE
21.	CW-3-P10	DRIP TRAY – TRIPLE
21.	CW-2-P10	DRIP TRAY – DOUBLE (WITH FLAME FAILURE)
22.	GPI00002	2 WAY PILOT ASSEMBLY
23.	MLEPLBF1	FEET – PLASTIC BULLET 2D
24.	GPI00004	PILOT HEAD – S/S, CW RING BURNER
25.	GNZ00001	NOZZLES – WASH DOWN SPRAY HEAD, NUT & WASHER
26.	GNZCW002	DUCKBILL NOZZLE .70mm L/P
26.	GNZCW007	DUCKBILL NOZZLE 1.10mm N/G
27.	GBNCWJ03	MONGOLIAN BURNER L/P
27.	GBNCWJ04	MONGOLIAN BURNER N/G
28.	GNZCW005	L/P NOZZLE L/P MONGOLIAN
28.	GNZCW004	N/G NOZZLE N/G MONGOLIAN
29.	GBNCWDB4	DUCKBILL BURNER L/P
29.	GBNCWDB5	DUCKBILL BURNER N/G
30.	GIJCW105	INJECTOR – WOK INNER RING 1.05mm L/P
30.	GIJCW180	INJECTOR – WOK INNER RING 1.80mm N/G
31.	GIJCW285	INJECTOR – OUTER RING 2.85mm N/G (SP 1855)
31.	GIJCW175	INJECTOR – OUTER RING 1.75mm L/P (SP 1855)
32.	GIJCH170	INJECTOR – OUTER RING 1.70mm L/P
32.	GIJCH105	INJECTOR – INNER RING 1.05mm L/P
33.	GIJCH285	INJECTOR – OUTER RING 2.85mm N/G
33.	GIJCH280	INJECTOR – INNER RING 2.80mm N/G
34.	GCKGR001	GASCOCK F/F PEL 21S
35.	GTC00600	THERMOCOUPLE – L=600mm
36.	GTC00450	THERMOCOUPLE – L=450mm
37.	MKNPLCW1	GASCOCK KNOB
38.	CW-00P68	PILOT COVER
39.	GCU00010	GASCOCK F/F FOR MONGOLIAN, DUCKBILL BURNER
40.	GTC00601	THERMOCOUPLE – L=600 WITH 11/32" THREAD

## **9. WARRANTY**

Installation must be carried out according to local regulations by qualified trade persons.

Isolating switch(es), shut-off valves etc must be within easy reach of the machine for future service and maintenance requirements.

If in doubt call GOLDSTEIN/ESWOOD or their representative for further information. No responsibility will be accepted for defects or damages by improper installation, for changes to the product not authorised by GOLDSTEIN/ESWOOD or for operation outside the technical specifications.

GOLDSTEIN/ESWOOD warrants their products to be free from defects in material and workmanship under "normal use and service". This does not include normal wear and tear of parts. GOLDSTEIN/ESWOOD will repair or replace any parts, which in GOLDSTEIN/ESWOOD's sole judgement are defective in material or workmanship, in accordance with the warranty offered.

This undertaking covers the provision of labour and parts for 12 months from the date of delivery to the purchaser. This undertaking applies only to state capitals. Remote areas are not covered by this commitment and special enquiries should be made. **(Note: Travel time not covered by warranty).**

*"To the maximum extent permitted by law, any liability on Goldstein/Eswood's part or on the part of its servants or agents for loss or damage of any kind whatsoever in connection with the products, including liability for or in respect of any claim arising out of contract, negligence or statute, shall not, in any event, exceed \$100"*

Labour under warranty is supplied free of charge during normal working hours, Monday to Friday. Should warranty work be requested outside of our normal working hours a labour charge will be applied equivalent to a normal hour rate, without out of hours penalty rates. (Refer to last page of this manual for your closest branch for warranty repair services).

<b>10. J GOLDSTEIN &amp; CO PTY LTD BRANCHES</b>
--

For inquiries please call your nearest state branch:

**Head Office**

211-213 Woodpark Road  
New South Wales 2564  
Phone: 02 9604 7333  
Fax: 02 9604 5420

**Victoria**

Unit 13  
260-264 Wickham Road  
Moorabbin  
Victoria 3189  
Phone: 03 9553 1488  
Fax: 03 9553 0785

**Queensland**

Unit 3  
49 Logan Road  
Woolloongabba  
Queensland 4102  
Phone: 07 3891 1466  
Fax: 07 3393 1333

**South Australia**

Suite 26  
283-287 Sir Donald Bradman Drive  
Brooklyn Park  
South Australia 5032  
Phone: 08 8238 3423  
Fax: 08 8238 3400

**Western Australia**

10 Wittenberg Drive  
Canning Vale  
Western Australia 6155  
Phone: 08 9456 0559  
Fax: 08 9456 0554